

Champagne Franck Bonville Rosé Grand Cru

(around 28 euros per bottle)

Sober and refined bottle.

ASPECT

Dense colour, livened up by bright coppery glints.

Fine bubbles.

Regular bead of foam.

NOSE

Intense and touching.

Generous fragrances of red and black fruits (strawberry, raspberry, blackcurrant, blackberry and blueberry), punctuated by liquorice, heady characteristic signs of the Pinot Noir (10%) chosen in Ambonnay, Grand Cru of the Mountain of Reims, and vinified as red wine.

Later, the Chardonnay (90%), selected in the Grand Cru of Avize, becomes more confident with delicate scents of white fruits, citrus fruits and mint, highlighted by iodized touches.

PALATE

Lively opening, underlined by the seductive minerality of the chalk.

The mouth then unveils an enveloping roundness, reinforced by the emerging maturity thanks to 30 months of ageing on laths of the bottles, and by the accurate dosage with 7 g/L of sugar added at disgorgement.

Tasty finish, at once warm and deliciously acidulous, driven by a sensual effervescence.

Great length on the palate.

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For this Rosé Grand Cru, Olivier Bonville, œnologist and cellar master of the Champagne house Franck Bonville, was able to compose the inspired blending of the red and white wines, Grands Crus and vintages (2014 and 2015), to offer us a rare blended champagne *rosé*.

Ideal to accompany your intimate moments, as an aperitif or during a meal with a strawberry cream cake and tarragon, for example.

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Son and heir to 3 generations of wine growers, Olivier Bonville carefully looks after the 77 plots of his 15 hectares vineyard, since 1996, established in the Grands Crus of Avize and Oger, on the chalk of the Côte des Blancs. Certified High Environmental Value, the wine estate is cultivated without using herbicide and insecticide, on soils covered with grass and ploughed, and then hedges are recreated to preserve the biodiversity. Each *terroir* is vinified separately with accuracy, to craft with passion around 150,000 bottles per year of a range inspired by touching Grands Crus champagnes.